

BISTRO  
*f*elix



**P R I M O E S T A T E**

**Bistro Felix in conjunction with Primo Estate will host a very special wine event on Wednesday 21<sup>st</sup> of April**

**A superb selection of Primo Estate & Joseph wines will be matched to food prepared by our Head Chef Helen Pratt and our kitchen team.**

**Utilizing the finest seasonal product available and hosted by Primo Estate's Richard Van Ruth this will truly be an event not to miss.**

\$120 Per person

Rottnest Island Scallop with creamed corn and pequillo pepper

*2009 Primo Estate "La Biondina" Colombard*

Composed salad of Shark bay crab, purslane and pipis. Kipfler potato, leek.

*2009 Joseph "d'Elena" Pinot Grigio*

Dorper lamb cutlet, white bean and olive puree. Courgette flower. Light tomato broth

*2008 Primo Estate "Il Briccone" Shiraz Sangiovese*

*2008 Primo & Co "The Tuscan" Shiraz Sangiovese*

Bay leaf sorbet

Ox cheek and kidney pie with roasted brussels and chestnuts

*2007 Joseph "Moda" Cabernet Merlot*

*2003 Joseph "Moda" Cabernet Merlot*

Buffalo Milk Labneh with Roasted Fig and gorgonzola. Hazelnut, thyme.

*2008 Joseph "La Magia" Botrytis Riesling Traminer*